



NIHON Bistro

I want to create a space where people can have fun and eat good food. I do not like restaurants where you can only talk with your friends/family in a whisper and being chained to acting stiff or even nervous. I have always been interested in Japanese food. I grew up eating predominately American and Chinese food because that is what my parents made/I cooked growing up. Being raised with a limited palate made me want to branch out into different foods that are exciting and unique, so I turned to Japanese food. I can explore Japanese cuisine, adding my own twist that I am familiar with. I believe that to open up a high-end/classy restaurant, you would need to be the top of the line in the cuisine that you are making in order to find success.

Appetizers

Murasaki Wedges

Slightly sweet wedge cut fries made from Murasaki potatoes



Okonomiyaki Bites

Small morsels of cabbage and octopus fried and topped with bonito flakes



Coconut Shrimp Onigiri

Small onigiri filled with crispy shrimp



Large Entrees

Yakitori Fajitas

Charcoal grilled chicken sauteed with peppers, onions, and tare sauce with a side of rice



Chicken Katsu Waffles

Crispy Chicken katsu served on fluffy waffles with a drizzle of wasabi honey



Hambagu-r

Blend of pork and beef patty topped with a slaw covered in a sweet demiglaze sauce and served in a bun



Eggplant and Coconut Milk Curry

Sweet and spicy curry with seared eggplant served with rice



Trout Kabayaki with Avocado

Broiled trout with a spicy topping of avocado served with sesame kale



Desserts

Strawberry Cheesecake Mochi

Mochi with a rich strawberry cheesecake filling



Takiyaki Lava Cake

Soft fish-shaped cake with a decadent chocolate filling



Baked Matcha-laksa

Soft cake topped with matcha flavored ice cream covered in torched merengue

